


**DINNER
MENU**
**SERVED
19:00-23:00**
RAW

CLASSIC BEEF CARPACCIO
Black Angus Beef, Parmesan,
Balsamic Vinegar, Arugula

BEEF TARTARE
Handcut Black Angus, Egg
Yolk Comfit, Mustard Sauce

SEA BASS CARPACCIO
Lime, Cilantro, Chives Oil,
Beetroot Foam

SALMON TARTARE
Avocado, Passion Fruit,
Yuzu, Citrus

SUSHI & MORE

SASHIMI 4PCS
CHOICE OF
Sake | Tuna

NIGIRI 2PCS
CHOICE OF
Steak | Sea Bass | Sake | Tuna

CRAZY CALIFORNIA
Spicy Salmon, Avocado, Red
Tobiko, Mixed Crabstick, Spicy
Mayo

ALASKA ROLL
Smoked Salmon, Cream Cheese,
Avocado, Rice Cracker, Lemon
Mayo

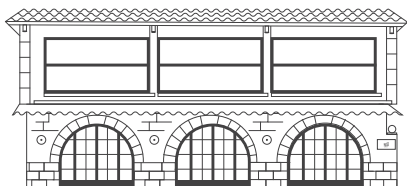
RAINBOW ROLL
Crab Stick, Cucumber, Avocado,
Salmon, Tuna, Mayo, Teriyaki

SATO MAKI
Cream Cheese, Tempura
Shrimps, Avocado, Wasabi Mayo

DYNAMITE ROLL
Spicy Tuna, Cucumber, Sweet
Chilly Mayo, Teriyaki

CRISPY TUNA
Tuna, Cucumber, Mayo, Bread
Crumbs, Sweet Chili Mayo

VOLCANO MAKI
Spicy Prawn, Avocado,
Cucumber, Cream Cheese, Sweet
Chilly Mayo, Sweet Chilly
Teriyaki


BON APPETIT
SALAD

PANZANELLA [V]
Cherry Tomato, Dakos, Cream Of Fetta Cheese

MIXED GREENS
Portobellini , Goat Cheese, Radish, Grapefruit Vinaigrette

BURRATA CAPRESE [V]
Mixed Tomatoes, Tomato Water, Arugula, Basil Pesto

STARTER

ROCK SHRIMP [V]
Mayo, Lime, Chives

CHEESY CHOUX [V]
Graviera Kritis, Sun Dried Tomatoes

TUNA TATAKI
Mango Puree, Seaweed

UMAMI CALAMARI
Baby Carrots Pickles, Cauliflower Texture, Roasted Beetroot

MAIN

HOMEMADE GNOCCHI
Truffle, Gorgonzola Cream

MUSHROOM RISOTTO [V]
Mixed Wild Porcini, Parmesan

PUMPKIN RISOTTO
Raisins, Gorgonzola, Beetroot

PAPPARDELLE RAGOUT
Slow Cooked Black Angus Ragout, Pecorino Cheese

WILD SALMON
Asian Beans Salad, Teriyaki Sauce

SEARED SEABASS
'Acqua Pazza', Spinach, Fennel, Crispy Bread

TUNA PEPPER STEAK
Baby Potatoes, Vegetable Spaghetti

ORGANIC CHICKEN
King Oyster Mushroom, Leeks, Chardonnay Wine Sauce

LES DUCK
Parsnip Puree, Berries, Potato Fondant, Red Wine Sauce

LAMB SHANK
Braised For 8 Hours Celeriac Puree

BLACK ANGUS BURGER
Cheddar Cheese, Homemade Mayo, Hand-cut Fries

STEAK N' FRIES
Entrecote de Paris Sauce, Hand-cut Fries

BLACK ANGUS FILLET
Wild Mushrooms, Potato Fondant, Truffle Sauce

FEATURED MEATS TO SHARE

FLAP STEAK TAGLIATA 300gr
USDA prime

CHATEAUBRIAND 500gr
Australian Black Angus

SIDES

GRILLED ASPARAGUS
GRILLED BROCCOLINI
MUSHROOM RAGOUT

ROASTED GARDEN VEGETABLES
POTATO PUREE
LOCAL HAND-CUT FRIES